



Buffet Examples

Our Big Sellers

Please note, these following examples are just three of our most popular buffets.
We are happy to customize a buffet just for you. Please call to enquire.

CONTACT INFO




ADDRESS

102 Garden Avenue
North Vancouver, BC, V7P 3H2

PHONE – 604 990 6996

EMAIL – admin@amoveablefeastcafe.com

SOCIAL MEDIA

 facebook.com/amoveablefeastcatering
 twitter.com/amfcatering
 instagram.com/a_moveable_feast_catering

HOURS OF OPERATION

Our hours of operation are based around your catering needs. Kitchen hours are outlined below.

KITCHEN HOURS

Monday - Friday 7 am - 5 pm

Saturday - Open Hours based on booked events

Proud Member of



Traditional Buffet

Minimum of 20 Guests

\$ 42 per person

Garden Salad with Baby Greens and Fresh Vegetables

Balsamic Vinaigrette

Primavera Pasta Salad

Creamy Dill Dressing

Roasted Rosemary and Lemon Infused New Potatoes

Steamed Seasonal Vegetables

Tossed in Fresh Herbs and Olive Oil

Slow Braised Beef

Red Wine and Porcini Gravy

Roasted Whole Chicken

Marinated with Italian Herbs and Garlic

Basket of Fresh Breads

Served with whipped Butter

Classic Dessert Platter

Featuring Home Style Squares and Mini Cupcakes

Seasonal Fruit Platter

Coffee and Tea Service

West Coast Buffet

Minimum of 20 Guests

\$ 45 per person

Garden Salad with Baby Greens and Fresh Vegetables

Balsamic Vinaigrette

Tomato and Boconccini Salad

Garnished with Fresh Basil, Extra Virgin Olive Oil and Balsamic Vinegar

Orzo Pasta Salad

with Fresh Spinach and Corn

Baked Zucchini Gratin

Marinara and Shredded Parmesan

Roasted Potatoes and Red Onions

Tossed in Thyme and Coriander

Grilled Wild Salmon

Accented with Ginger and Soy

Grilled Chicken Breasts

Marinated in Oregano, Paprika and Cumin

Basket of Fresh Breads

Served with whipped Butter

Fresh Seasonal Fruit Salad

Decadent Chocolate Cake

Coffee and Tea Service

Tuscan Buffet

Minimum of 20 Guests

\$ 49 per person

Romaine and Arugula Salad

Roasted Garlic and Sherry Vinaigrette

Platter of Grilled Vegetables

Featuring Zucchini, Eggplant, Assorted Squash, Sweet Potatoes, Asparagus and Red Peppers Dressed with Herbs and Olive Oil

Couscous Salad

Tossed with Chick Peas and Raisins

Roasted Cheesy Polenta

Topped with Marinara and Shredded Parmesan

Rosemary and Lemon Lamb Chops

Madeira and Herb Reduction

Chicken Piccata

Creamy Caper and Lemon Sauce

Focaccia and Baguette Basket

Whipped Parsley Butter

Seasonal Fruit Platter

Classic Tiramisu

Coffee and Tea Service
